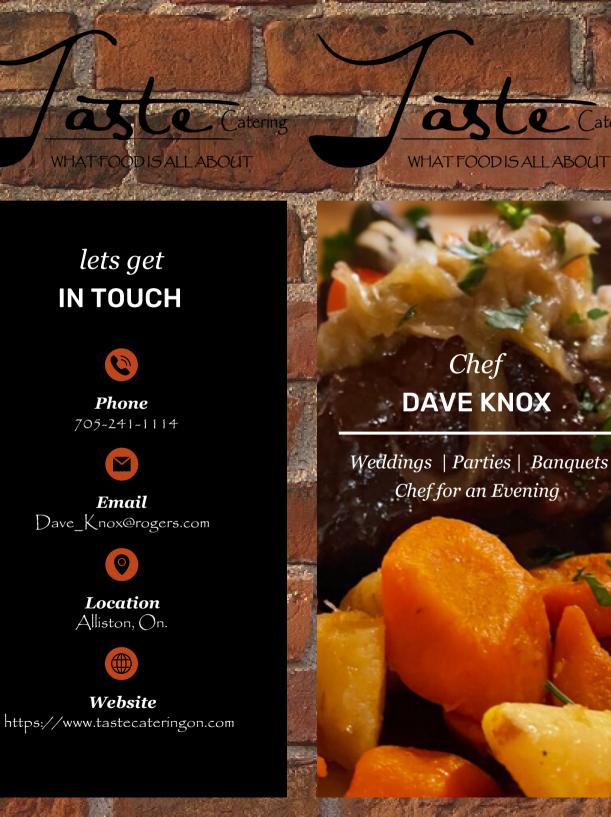
Appetizer MENU

Choice of 7 appetizers for this menu

- Bacon wrapped date & chorizo sausage
- Pulled pork in phyllo pastry with sweet & sour chipotle sauce
- Pork rillettes with pickled mango on baguettes
- Beef caramelized onion & bacon sliders
- Pulled pork & coleslaw sliders
- Halloumi, onions & mushroom skewers with a teriyaki sauce
- Bocconcini skewers with tomato & basil with balsamic vinaigrette
- 🚫 Watermelon, feta & mint skewers 😱

- Chicken satays with various sauces
- Steak stuffed mushrooms with béarnaise sauce
- Cucumber wrapped greens with maple balsamic vinaigrette
- Olive tapenade & baguettes
- Romesco sauce with olives & baguette slices
- Shrimp Satays
- Crudites with roasted garlic & herb sour cream
- Halloumi skewers with peppers & zucchini, with a sweet chili sauce and crispy onion dust



Dinner MENUS

Choose one of each course

Menu 1

Salads

Caesar Salad

Crisp romaine lettuce tossed with house caesar dressing, bacon, toasted croutons & fresh parmesan cheese.

Mixed Greens Salad

Fresh salad greens tossed with sundried tomato & herb vinaigrette. garnished with cherry tomatoes, mozzarella cheese.

Main

Chicken Thighs

Boneless skinless chicken thighs in a white wine cream sauce.

Slow Roast of Beef

A herb seasoned inside round, slow roasted until tender, served au jus.

Roasted Pork Loin

Slow roasted pork loin served with a seasonal chutney.

Dessert

Classic Rice Pudding With fresh fruit & fresh whipping

cream.

Apple Crumble Served with ice cream & caramel

sauce.

Bread Pudding

Served with fresh whipping cream & a bourbon caramel sauce.

Menu 2

Salads

Mescaline Mix with Dried Cranberries

Fresh greens garnished with feta and toasted pecans served with maple balsamic vinaigrette.

Grilled Caesar Salad ()

Grilled romaine lettuce tossed with house Caesar dressing, bacon, toasted croutons & fresh parmesan cheese.

Main

Prime Rib Roast

Seasoned prime rib slow-roasted with sautéed onions, served au jus.

Chicken Saltimbocca

Boneless chicken breast seasoned with fresh sage & wrapped with prosciutto, topped with a white wine cream sauce.

Maple Braised Salmon

A salmon fillet pan seared then braised in maple syrup.

Dessert

New York Style Cheesecake



With a fruit sauce.

Maple Crunch Mousse

Mixed Berry Apple Crisp Served with ice cream & caramel sauce.

All Menus

Inclusions

All dishes are served with seasonal vegetables & a choice of garlic thyme mashed potatoes or herb & butter roasted potatoes.

Dinner includes dinner rolls & butter.

Coffee & tea are served with dessert.

Additional Options

Late night menu featuring mini sandwiches, sliders, crudités with dip & bite sized sweets.

Chefs Note

I would be delighted to accommodate any specific requests or include your family's favorite dishes on the menu. Please feel free to share your preferences & advise of any dietary restrictions.

